

Gaia Malbec, Domaine Bousquet

Mendoza, Argentina



Product code	JB44ZZRC
Grapes	Malbec
Country	ARGENTINA
ABV%	14.5
Case Size	12
Closure Style	Cork
Producer	Domaine Bousquet
Vintage	2023



Organic



Vegan



Biodynamic



Vegetarian

DOMAINE
BOUSQUET
Naturally Organic Wines™

Producer

Back in 1990 when Frenchman, Jean Bousquet, arrived on holiday in Argentina, there wasn't a vine in sight in the Gualtallary Valley in Mendoza, as it was deemed to be too cold for viticulture. Nor was there any water above ground, electricity or roads but in Bousquet's mind, with the region's sunshine hours and cool nights, he had found the ideal terroir in which to produce high quality wines from organically grown grapes. Today, the vineyards cover 240 hectares, primarily on shallow alluvial soils of sand over limestone. Rainfall is very low but with abundant water from the Andes, a drip irrigation system ensures the vines get just enough. Harvest takes place by hand and after destemming, the grapes are fermented in stainless steel and cement tanks with the Premium Varietal range being also aged in tank and the Reserve and Gran Bousquet ranges in French oak barrels.

Tasting Notes

Deep violet color. Blackberry and blueberry aromas with violet notes. Fruity and vivid with pleasant finish.

Viticulture

Thanks to the Uco Valley's dry climate and phylloxera-resistant sandy soils, farming organically at Domaine Bousquet, from day one, was not only possible, but expedient. Other factors that set this landscape apart include constant breezes from the Andes to the west, helping mitigate heat-stress in this desert-like climate. Significant day/night temperature differentials contribute enhanced aromatics, while sandy soils result in low fertility, desirable for vine stress and ideal for good drainage. With rainfall averaging a scant 8"/203 mm annually, groundwater from Andes snowmelt is vital for vineyard irrigation. Time has shown that the roots of organically grown vines penetrate deeper, enabling greater access to water in times of drought. Not least, organic farming is decidedly better for the long-term



wellbeing of the local environment, as well the people who tend the vines.

Winemaking

Hand picked by the end of March. Cold Maceration for 72 hours. Fermentation with selected yeast at a maximum temperature of 27°C/81°F for 12 days. Maceration for 14 days. Aged in French oak between 8 and 10 months.